

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 7/22/2015      **Business ID:** 97396FE  
**Business:** LUCKY CHINESE BUFFET

7818 STATE AVENUE  
KANSAS CITY, KS 66112

**Inspection:** 77001551  
**Store ID:**  
**Phone:** 9132995400  
**Inspector:** KDA77  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/22/15	11:45 AM	01:00 PM	1:15	0:05	1:20	0	
Total:			1:15	0:05	1:20	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 3

Certified Manager on Staff ☐

Address Verified ☒

Actual Sq. Ft. 0

Certified Manager Present ☐

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
.. .. .

##### Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
.. .. .  
.. .. .

##### Good Hygienic Practices

Y N O A C R

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Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.			..	..	..	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			..	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.			..	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.			..	..	..	..	..	..
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			..	..	..	..	..	..
10. Food received at proper temperature.			..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.			..	p	..	..	p	..
Fail Notes	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.            [One #10 can of cheddar cheese sauce stored on shelving with other cans in back storage room with dent to top and bottom seams severe enough to compromise the integrity of the contents. COS held for credit. ]</i>						
12. Required records available: shellstock tags, parasite destruction.			..	..	..	..	..	..
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.			..	p	..	..	p	p
Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.            [Stored as clean on shelving over prep area in back of kitchen, 6 metal pans and one plastic pan with visible food debris, 2 metal pans with old date marking sticker residue. Corrected on-Site, COS rewashed all dishes. ]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			..	..	..	..	..	..
17. Proper reheating procedures for hot holding.			..	..	..	..	..	..
18. Proper cooling time and temperatures.			..	..	..	..	..	..
19. Proper hot holding temperatures.			..	..	..	..	..	..
20. Proper cold holding temperatures.			p	..	..	..	..	..
21. Proper date marking and disposition.			..	..	..	..	..	..
22. Time as a public health control: procedures and record.			..	p	..	..	p	p

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## Potentially Hazardous Food Time/Temperature

Y N O A C R

*Fail Notes* 3-501.19(B)(2) *Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control. [According to the written procedure on the buffet line, vegetable chicken, seafood combination, broccoli beef, and spicy chicken are on time as control. No time stamp on buffet line for start time on these items. PIC stated they were usually hot enough, but they are on the written procedure as being on time as control. Temperature of seafood combo, 155F, temp of vegetable chicken 153F, these 4 items removed from the written procedure. (COS)]*

## Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. .. .. ..

## Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. .. .. ..

## Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. .. .. .. ..

26. Toxic substances properly identified, stored and used.

.. .. .. .. ..

## Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. .. .. ..

## GOOD RETAIL PRACTICES

### Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. .. .. ..

29. Water and ice from approved source.

.. .. .. .. ..

30. Variance obtained for specialized processing methods.

.. .. .. .. ..

### Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

.. .. p .. ..

32. Plant food properly cooked for hot holding.

.. .. .. .. ..

33. Approved thawing methods used.

.. .. .. .. ..

34. Thermometers provided and accurate.

.. .. .. .. ..

### Food Identification

Y N O A C R

35. Food properly labeled; original container.

.. .. .. .. ..

### Prevention of Food Contamination

Y N O A C R

36. Insects, rodents and animals not present.

p .. .. .. ..

37. Contamination prevented during food preparation, storage and display.

p .. .. .. ..

38. Personal cleanliness.

.. .. .. .. ..

39. Wiping cloths: properly used and stored.

.. .. .. .. ..

40. Washing fruits and vegetables.

.. .. .. .. ..

### Proper Use of Utensils

Y N O A C R

41. In-use utensils: properly stored.

p .. .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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42. Utensils, equipment and linens: properly stored, dried and handled.      ..    p    ..    ..    ..    p

*Fail Notes*    4-903.11(A)    *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Box of single use cups and box of single use lids stored on floor in expo nook in beverage area. ]*

43. Single-use and single-service articles: properly used.      ..    ..    ..    ..    ..    ..

44. Gloves used properly.      ..    ..    ..    ..    ..    ..

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items      p    ..    ..    ..    ..    ..

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items      ..    p    ..    ..    ..    ..

*Fail Notes*    4-501.11(B)    *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Seal to standing residential reach in freezer is not intact on large door. ]*

46. Warewashing facilities: installed, maintained, and used; test strips.      ..    ..    ..    ..    ..    ..

47. Non-food contact surfaces clean.      ..    p    ..    ..    ..    ..

*Fail Notes*    4-601.11(C)    *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Ceiling of protein walk in cooler soiled with mold buildup. ]*

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      p    ..    ..    ..    ..    ..

49. Plumbing installed; proper backflow devices.      p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

50. Sewage and waste water properly disposed.      ..    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned.      ..    ..    ..    ..    ..    ..

52. Garbage and refuse properly disposed; facilities maintained.      ..    ..    ..    ..    ..    ..

53. Physical facilities installed, maintained and clean.      ..    ..    ..    ..    ..    ..

54. Adequate ventilation and lighting; designated areas used.      ..    ..    ..    ..    ..    ..

Administrative/Other	Y	N	O	A	C	R
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55. Other violations      p    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided      ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Handsink at 117F in kitchen.

## FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

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